

## DEPARTMENT 114- 4-H & FFA VEGETABLES

### DEPARTMENT 114-SECTION A-4-H AND FFA VEGETABLES COMPLETION PROJECT

*All youth vegetable project members must enter the appropriate market basket or class 4 for completion of their vegetable gardening project to be eligible to enter individual classes of vegetables.*

- Vegetable exhibits should be clean and prepared as if for market. If washing or brushing be very careful not to damage skin on tender vegetables. Excessive washing or brushing will abrade skin-causing loss of moisture and quality.
- Potatoes should be clean but not washed. Be careful not to damage tender skins.
- Members must bring project books with the following entries.

**CLASS** 1<sup>st</sup>/\$6, 2<sup>nd</sup>/\$5, 3<sup>rd</sup>/\$4 ALL OTHERS: RIBBONS

1. Vegetable Project Year One - A single specimen grown by member attractively displayed.
2. Vegetable Project Year Two - Three or more kinds of vegetables attractively displayed.
3. Market Basket Project Year Three and older - Five or more kinds of vegetables attractively displayed.
4. Garden and calendar plan showing the vegetables used and photographs showing them growing.

### DEPARTMENT 114-SECTION B-4-H & FFA INDIVIDUAL VEGETABLE CLASSES

*All youth vegetable project members must enter the appropriate market basket or class 4(in section A) for completion of their vegetable gardening project to be eligible to enter individual classes of vegetables.*

- Vegetable gardening project must be carried in order to enter the following classes.

CLASS		1 <sup>st</sup> /\$3.50	2 <sup>nd</sup> /\$3	3 <sup>rd</sup> /\$2.50	4 <sup>th</sup> /\$2	5 <sup>th</sup> /\$1.50
	<b>Beans, green (5)</b>					
1.	Flat					
2.	Round					
3.	Shelled (1 pint in rigid container), list variety on entry tag					
	<b>Beans, yellow (5)</b>					
4.	Flat					
5.	Round					
6.	Beans, lima (8 pods)					
8.	Beets (3 - tops removed, cut to 2")					
9.	Broccoli (1 head)					
10.	Brussel sprouts (1 pint)					
11.	Cabbage (1 head)					
13.	Red Cabbage					
14.	Carrots (3-tops removed, cut to 2")					
15.	Cauliflower (1 head)					
16.	Celery (1 plant in soil)					
	<b>Corn, sweet (3 ears – husks on)</b>					
17.	Yellow					
18.	White					
19.	Bicolor					
	<b>Cucumbers</b>					
20.	Pickling – under 3" (8)					
21.	Pickling – 3" to 5" (5)					
22.	Slicing (3)					
23.	Eggplant (1)					
24.	Endive (1 plant in soil)					
26.	Lettuce (1 plant in soil)					
27.	Garlic (1 bulb)					

	<b>Onions (3) (stems trimmed to 2 inches)</b>
28.	Red
29.	White
30.	Yellow
32.	Parsnips (3)
33.	Peas (5 – pods full)
	<b>Peppers (3)</b>
34.	Long, Hot
35.	Long, Sweet
36.	Bell or Bullnose
	<b>Potatoes</b>
37.	Potatoes, White (3)
38.	Potatoes, Red (3)
	<b>Pumpkins</b>
39.	Connecticut (field)
40.	Small Sugar (pie)
41.	Largest Field Pumpkins (specify weight)
42.	Radishes (5) – Small, Round
	<b>Squash (1)</b>
43.	Zucchini
44.	Summer Type
45.	Winter type
46.	Swiss Chard (1 plant in soil)
	<b>Tomatoes, Large Fruited (5 – stems removed)</b>
47.	Italian
48.	Mature Green
49.	Pink
50.	Red
51.	Yellow
	<b>Tomatoes, Small Fruited (stems removed)</b>
52.	Red and Yellow (5)
53.	Cherry (5)
54.	Pear-shaped (5)
55.	Turnips (3)
56.	Gourds – small variety (3)
57.	Mini Pumpkin (1)
58.	Mammoth Sunflower (1 head) – no stalk
59.	Bottle Gourd (1)
	<b>NOVELTY VEGETABLE DRESSING CONTEST-Exhibit must have a title; entries will be judged on creativity and originality.(Example: Green Machine).</b>
60.	Age 8 – 10 yrs. old
61.	Age 11 – 13 yrs. old
62.	Age 14 yrs. old and older
70.	Strawberry (1 plant in soil)
71.	Muskmelons (1)
73.	Watermelon (1)

**DEPARTMENT 114-4-H & FFA VEGETABLES-SECTION C-HERBS**

- To enter herb classes, you must complete the 4-H vegetable project book.
- All exhibitors who enter market baskets will not be required to enter a jar with 1 herb (Class 1).
- Project book must accompany entries. **3 stems of each per class.**

**CLASS**

**1<sup>st</sup>/\$3.50, 2<sup>nd</sup>/\$3, 3<sup>rd</sup>/ \$2.50, 4<sup>th</sup>/\$2, 5<sup>th</sup>/\$1.50**

1. Exhibit of Herb Project – one bunch of 3 stems consisting of one stem of any following herbs listed.
4. Basil
5. Chives
6. Dill
7. Mint
8. Oregano
9. Parsley
10. Sage

**DEPARTMENT 115- 4-H AND FFA FOODS AND NUTRITION**

**DEPARTMENT 115- 4-H & FFA FOODS & NUTRITION-SECTION A-BAKED GOODS**

- Baked products must be completely baked to qualify for entry.
- Each item must have been prepared by a 4-H or FFA member who is enrolled in a foods and nutrition project. Entries should be a requirement of the member’s 4-H project.
- **All entries must be submitted on a Styrofoam or sturdy paper plate inside a plastic bag.** Please be sure to use plates that are adequate for the weight of your baked goods, we cannot be responsible for accidents due to flimsy plating. **NO GLASS PLATES/DISHES WILL BE ACCEPTED.**
- No products (pies, cakes, or cookies) with egg-based fillings; cream fillings OR icings (including pumpkin or cream cheese) will be accepted or judged.
- **TIP** When using disposable aluminum pans, bake pies on a cookie sheet so that the bottom of the pie bakes.

		1 <sup>st</sup>	2 <sup>nd</sup>	3 <sup>rd</sup>	4 <sup>th</sup>	5 <sup>th</sup>
		\$4.00	\$3.00	\$2.50	\$2.00	\$1.50
<b>CLASS</b>	<b>Cakes – not iced, one layer – NO BOXED CAKES</b>					
1.	Chocolate					
2.	Spice					
3.	White					
4.	Yellow					
5.	Angel Food (entry should be baked in a tube pan)					

**DECORATED CAKES** A cake form may be used. Cake must be entered on a sturdy base. **Base should be no larger than 10 inches in diameter, 10-inch square or 10’X “14-inch rectangle. The cake may not be larger than 10 inches at the base of cake including the icing border. NO GLASS OR PLASTIC BASES.** Cakes will be judged on originality, color coordination and general appearance. Entries should be at least 3 inches high. \*Each Unit must incorporate all the skills learned in the previous units.

6.	Unit 1 (Use of writing tip and star tip & at least two color)					
7.	Unit 2 (Must have at least one border and at least two colors; also use of writing & star tips)					
8.	Unit 3 (At least 3 formed flowers using butter cream or royal icing; also use of writing & star tips and border)					
9.	Unit 4 (Cakes with a theme, using at least 3 skills from the previous units)					
10.	Unit 5 (Fondant covered cake with fondant decorations)					
	<b>Candy (3 pieces)</b>	<b>\$3.00</b>	<b>\$2.50</b>	<b>\$2.00</b>	<b>\$1.50</b>	<b>\$1.00</b>
12.	Fudge					
13.	Fudge-Light					
14.	Peanut Brittle					
15.	Penuche					